

# Cherry Tomato Pasta

*It's topped with basil, parmesan, and creamy ricotta cheese.*

## Ingredients:

1/2 tsp. kosher salt, plus more for the pasta water  
1 lb. spaghetti  
1/4 cup olive oil  
4 garlic cloves, crushed  
1/2 tsp. crushed red pepper flakes, plus more for serving  
2 Tbsp. tomato paste

1 1/2 lb. cherry tomatoes (about 6 cups)  
1/4 tsp. black pepper  
1 cup low-sodium chicken broth  
1/2 cup fresh basil, cut into a chiffonade, plus more for serving  
1/2 cup grated parmesan (about 2 ounces), plus more for serving  
1/2 cup whole-milk ricotta cheese, at room temperature

## Directions:

Bring a large pot of salted water to a boil. Add the pasta and cook according to the package directions. Drain, reserving 1 cup of the pasta water.

Meanwhile, heat the oil in a large skillet over medium heat. Add the garlic and crushed red pepper flakes and cook until fragrant, about 1 minute. Stir in the tomato paste and cook until thickened and slightly darkened, about 2 minutes. Stir in the tomatoes, salt, and black pepper and cook until the tomatoes start to turn golden and are beginning to burst, 3 to 5 minutes. Stir in the chicken broth and simmer until the tomatoes burst and become saucy, 5 to 7 minutes.

Add the pasta, basil, parmesan, and 1/2 cup of the reserved pasta water to the skillet and toss to combine. Splash in more pasta water, a tablespoon at a time, as needed to loosen the sauce.

Serve the pasta dolloped with ricotta and topped with more basil and parmesan.

